Pomì
O Così. O Pomì.

Turkish Pasta

Preparation time: 60 min
Difficulty: Medium

For the Pasta & Yogurt Sauce

- rigatoni or penne pasta: 12oz (or 340g)
- Greek yogurt: 1 cup
- garlic, minced or grated: 2 cloves
- Salt: ½ teaspoon
- black pepper: ½ teaspoon
- olive oil: 1 tablespoon

For the Spiced tomato sauce

- Olive oil: 2 tablespoons
- small onion, finely chopped: 1
- garlic, minced: 2 cloves
- red pepper flakes: 1 teaspoon
- ground cumin: ½ teaspoon
- smoked paprika: ½ teaspoon
- dried oregano: 1 teaspoon
- Pomì Double Concentrated Tomato Paste: 1 tablespoon
- finely chopped fresh tomatoes: 1 cup
- salt: ½ teaspoon
- black pepper: ½ teaspoon
- ground beef or lamb: ½ cup
- water or vegetable broth: ¼ cup

Garnish

- butter, melted: 1 tablespoon
- Red pepper flakes or sumac: ½ teaspoon
- fresh parsley, chopped: to taste

Preparation

A creamy, tangy yogurt-based pasta topped with a rich, spiced tomato sauce—perfect for a comforting yet flavorful meal.

Instructions

1. **Cook the Pasta**
   - Bring a large pot of salted water to a boil.
   - Cook the pasta according to package instructions until al dente.
   - Drain and set aside.
2. **Prepare the Garlic Yogurt Sauce**
   - In a bowl, mix Greek yogurt, minced garlic, salt, and black pepper.
   - Stir until smooth and set aside.
3. **Make the Spiced Tomato Sauce**
   - Heat olive oil in a pan over medium heat.
   - Add chopped onion and sauté until soft and golden.
   - Add minced garlic, red pepper flakes, cumin, paprika, and oregano. Stir for 30 seconds until fragrant.
   - Mix in Pomì Double Concentrated Tomato Paste and cook for another minute.
   - Add the fresh tomatoes, salt, and black pepper. Stir well.
   - If using meat, add ground beef or lamb and cook until browned.
   - Pour in water or broth, lower the heat, and let simmer for 8-10 minutes until thickened.
4. **Assemble the Dish**
   - Toss the cooked pasta with the garlic yogurt sauce until evenly coated.
   - Transfer to serving plates and spoon the spiced tomato sauce on top.
5. **Finish with Garnishes**
   - Drizzle melted butter mixed with red pepper flakes or sumac over the dish.
   - Sprinkle with fresh parsley and serve warm.

For this recipe we used:

Double Concentrated Tomato Paste 1 tbsp